

# Cochinita Pibil

Recipe courtesy of Barrio Queen



Total time: 3 hrs 45 min plus marinating time  
Prep: 15 min  
Marinate: 12 to 24 hrs  
Cook: 3 hrs 30 min

Yield: Approx. 5 lbs

## Ingredients

1 large pork butt or shoulder (approx. 5 lbs)  
1 cup achiote paste  
¼ cup salt  
¼ cup pepper  
¼ cup dried oregano  
¼ cup fresh chopped garlic  
1 cup sour orange juice  
1 cup water  
1 bay leaf  
2 banana leaves



## Directions

Clean and trim pork of extra fat. Place clean pork in deep roasting pan with high sides. Coat the pork well on both sides evenly with salt, pepper, oregano, then fresh garlic and massage the spices into the pork.

Pour achiote paste and sour orange over the pork, massaging into both sides and marinate for 12-24 hours in the refrigerator. When ready to cook, let the pork come up to room temperature (about 30 minutes).

Remove the center core from the banana leaves and run under hot tap water until they become soft and pliable. Pat dry with paper towels and cut in half horizontally; overlap the two pieces of leaf so that they roughly form a rectangle on the bottom of a heavy-bottomed Dutch oven or pan and add the pork, then place remaining banana leaf on top.

Pour water slowly down the side of the pan, between the pan and pork, so as not to wash off the spice rub and marinade.

Cover with plastic wrap, then aluminum foil and cook in oven at 300 degrees for 3.5 hours until fork tender (or really slow and low at 225 degrees for 12 hours).

Serve with tortillas, pickled onions and fresh salsa.